

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
26 May 2005 (26.05.2005)

PCT

(10) International Publication Number  
**WO 2005/046340 A1**

- (51) International Patent Classification<sup>7</sup>: A23B 4/06, 4/00 (74) Agent: SOUZA, Orlando de; Clarke, Modet Propriedade Intelectual Ltda., Rua Lauro Müller, 116 - Grupo 3906, Botafogo, 22290-160 Rio de Janeiro - RJ (BR).
- (21) International Application Number: PCT/BR2004/000223 (81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (22) International Filing Date: 12 November 2004 (12.11.2004)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data: 2359-2003 14 November 2003 (14.11.2003) CL (84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
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- Published:  
— with international search report  
— before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

(54) Title: PHYSICAL PROCESS CAUSING THE EFFECT OF PRESERVING FISH OR MEAT FOOD THROUGHOUT LONG PERIODS OF TIME, TENS OF MONTHS, THEREBY PRESERVING THE PROPERTIES OF A FRESH PRODUCT

(57) Abstract: A physical process causing the effect of preserving fish or meat food throughout long periods of time, tens of months, thereby preserving the properties of a fresh product, such as its color, smell, texture and taste, while preserving the proteic and vitaminic contents of the original product, is revealed. In the case of fish, the process consists of the following steps: a) Capturing, eviscerating, cleaning, and washing the fish, all in an hygienic environment; b) Keeping said fish under moderate cold, using ice scales or adequate cold facilities; c) Cutting the fish in agreement with the commercial requirements to be satisfied; d) Subjecting the fish to an initial quick freezing process reaching - 5°C; e) Packaging the product in special packages, which possess high impermeability to gases and water vapor, being flexible and adaptable while being physically resistant; f) Subjecting the packed product to a "high vacuum" process, wherein "high vacuum" is defined as a 99% vacuum; g) Continuing the quick freezing of the process to reach -18°C; h) Keeping the packed product in plastified cardboard boxes on pileup systems, at low and uniform temperatures around -18°C; i) Using the treated product; j) Consuming the treated product by cooking it using normal methods.